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Warren

## HEALTH AND HUMAN SERVICES DEPARTMENT

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Public Health  
Prevent. Promote. Protect.

### GUIDELINES FOR TEMPORARY FOOD VENDORS

In order to ensure that safe and sanitary foods are served to the public, your Temporary / Seasonal Food Permit is issued based on the following conditions:

- o Your Temporary / Seasonal Food and Propane Permit (if applicable) must be conspicuously displayed on site.
- o **Only the foods stipulated on your Temporary / Seasonal Food Permit may be sold.**
- o Foods must be obtained from an approved commercial source. Proof of source such as boxes, receipts etc. must be on site and available.
- o All carts must be thoroughly pre-cleaned before set-up at the event.
- o All Potentially Hazardous Foods (PHF) such as Hot Dogs, Commercially Pre-Cooked Sausages, Hamburgers, Prepared Vegetables, must be maintained either above 135°F (Hot Holding) or below 41°F (Cold Holding).
- o Internal temperatures shall be taken to ensure the food has reached the proper cooking temperature.

**Cooking Temperatures are as follows:**

**Commercially Processed Ready-to-Eat Foods (i.e. Hot Dogs, Pre-Cooked Sausages) - 135°F**

**Hamburgers - 155°F for 15 seconds Chicken - 165°F for 15 seconds Pork - 145°F for 15 seconds**

**Potentially Hazardous Foods (PHF) that has been cooked, cooled and reheated for Hot Holding - 165°F for 15 seconds**

- o Only mechanical refrigeration or crushed / cubed ice is allowed as a cooling medium. Foods shall not come in contact with water or undrained ice. Packaged foods may not be stored directly in ice if it is subject to the entry of water.
- o A stem type of thermometer that has been properly calibrated must be available for testing potentially hazardous foods on site. The thermometer must be cleaned and sanitized before and after use in a manner approved by the Health and Human Services Department. T-sticks may also be used.
- o All foods, drinks and condiments shall be handled and stored in a manner that prevents contamination such as using clean covered containers, storing equipment and food up off the ground etc. Trash bags are not to be used for food storage.
- o Running water with liquid soap and disposable paper towels for hand washing must be available and set-up **prior** to food preparation. Bottled water with a pull out spout is acceptable. Check with the Health and Human Services Department for other acceptable methods.
- o All food handlers shall wash their hands after utilizing the toilet facilities, smoking, eating, changing tasks, and changing gloves and / or when hands become contaminated.
- o Employees with communicable diseases which can be transmitted through food or who are experiencing vomiting and /or diarrhea must be excluded from food activities.
- o Bare hands may not contact ready-to-eat and cooked foods. Suitable utensils shall be used such as deli tissue, spatulas, tongs, single-use non-latex gloves etc. Bare-hand contact shall be minimized with foods that are not ready-to-eat.
- o All equipment, utensils, containers etc. shall be clean and in sanitary condition. A spare set of work utensils shall be available if ware washing is not available.
- o Vendors licensed to sell scooped ice cream can store scoops in the product with the handle positioned upward out of the product.
- o People handling the food shall wear clean outer garments, hair restraints, no wrist jewelry (including watches) and utilize good hygienic practices.
- o Smoking is prohibited within 10 feet of a cart or food storage area. Employee must wash their hands thoroughly with soap before returning to work.
- o Garbage and refuse shall be disposed of in a satisfactory manner. The premises shall be kept clean.
- o A properly labeled spray bottle or Red Container of sanitizer prepared at proper concentration must be on site and used on all Food Contact Surfaces, Utensils etc. **The chemical label MUST state "For Use on Food Contact Surfaces"**. Proper concentrations should be determined with pH papers (white papers for Chlorine, orange papers for Quaternary). Follow the manufacturer's contact time.

- o **Concentrations are as follows:** Read the Chemical Manufacturers Label for specific concentration levels  
Chlorine Sanitizer: 50 – 200 PPM (Depending on the chemical manufacturer instructions)  
Quaternary Sanitizer: 200 PPM or 150 – 400 PPM (Depending on the chemical manufacturer instructions)  
Pre-mix sanitizers (Chlorine or Quaternary type) are available at restaurant equipment and supply stores.

**If any of these conditions are not set-up and maintained, your Temporary Food Permit will be immediately revoked and you will be asked to leave the event.** If you have any questions regarding the above conditions, call the Newton Health and Human Services Department at 617-796-1420 prior to the event.

**I have read, understand and agree to follow the above conditions**

Permit Holder Signature: \_\_\_\_\_ Print: \_\_\_\_\_

Date: \_\_\_\_\_